



# FOOD SCOOP

“A Michigan Food & Nutrition Program Edition”

**OCTOBER, 2002**

Issue No. 3

## INSIDE THIS ISSUE:

### FEATURE ARTICLES



Regulatory  
Issues  
Page 3



Food For Thought  
Page 3

Available on-line at:

[http://www.michigan.gov/mde/1,1607,7-140-6525\\_6530\\_6569---,00.html](http://www.michigan.gov/mde/1,1607,7-140-6525_6530_6569---,00.html)

Attachments	Page
Calendar of Events	6
Approved Fruit and Vegetable Pilots in Michigan	7
Statewide Training Schedule	8
Statewide Training Registration Forms	9-10
Nutrient Analysis	11-18

## NEED ASSISTANCE CALL:

School Meals Program	(517) 373-3347
Food Distribution	(517) 373-8642
Fiscal Reporting	(517) 373-0420
Child & Adult Care Food Program	(517) 373-7391
Fax Number	(517) 373-4022



## Regulatory Issues

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### New National Daily Attendance Factor

Effective with the October, 2002 School Meals Program Claim for Reimbursement, the new national daily attendance factor is **93.5%**. Administrative Policy #3 will address this in detail and include a copy of Form SL-200, *Justification for Exceeding the National Attendance Factor*. This form must be sent in each time a site exceeds the attendance factor for a given month. When this situation occurs, the "Overclaim" box on the MEIS claim form screen must be checked. If the "Overclaim" box is checked for a site and form SL-200 has not been submitted, that claim will not be paid until this form is received in our office. There is also an area on the top of the form which can be marked to indicate that the factor will be exceeded for consecutive, multiple months of the year. If a form is received with that indication, there is no need for additional forms to be submitted or for the overclaim box to be checked on the site screen for the remainder of the school year. The check mark will appear automatically. The attendance factor applies to enrollment multiplied by number of days served. It also applies to total free applications multiplied by number of days served and total reduced price applications multiplied by number of days served. Each of these totals is then multiplied by .935 (93.5%) and compared to the total meal servings claimed. If any of the total meal servings are higher than this amount, the attendance factor has been exceeded and must be justified.

### Afterschool Snack Meal Requirements

Just a reminder when planning your Afterschool Snack menus . . .

To meet meal pattern requirements for Afterschool Snacks, two different components must be served from the following four:

- ~ Fluid milk – 1 cup
- ~ Full strength juice, fruit or vegetable –  $\frac{3}{4}$  cup
- ~ Meat or meat alternate – 1 ounce
- ~ Bread and/or cereal: Enriched or whole grain bread or cereal – 1 slice bread,  $\frac{3}{4}$  cup cereal

**NOTE:** Juice may not be served when milk is served as the only other component. These are minimum portion sizes. Refer to *A Menu Planner for Healthy School Meals*, Appendix 4, pages 237-242 for additional information on the Grain/Bread requirement.

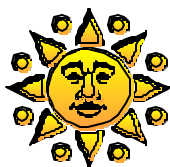
**Don't forget . . .** an *Afterschool Snack Program On-Site Review Inspection* needs to be completed within the first four weeks of the snack operation. Do one inspection per building and keep on file. A second inspection needs to be performed sometime in the second half of the school year.

### Small Purchase Threshold for Procurement

The Michigan Department of Education has just released the revised small purchase threshold for Fiscal Year 2002-03. Sections 1267 and 1274 of the Revised School Code establishes a threshold to which competitive bids must be obtained when procuring supplies, materials and equipment. This new threshold amount is \$17,532.

A letter regarding this new threshold was mailed on

September 18, 2002 to the attention of your school's superintendent. A copy of this letter has been posted at the following website: [www.michigan.gov/documents/bidletter\\_13452\\_7.pdf](http://www.michigan.gov/documents/bidletter_13452_7.pdf). If you have any questions regarding procurement, contact Cheryl Schubel at 517-241-2597.



**Food For Thought**

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### **Fruit and Vegetable Pilot**

On Sept. 26, 2002--Agriculture Secretary Ann M. Veneman announced the award of \$6 million to improve fruit and vegetable consumption among the nation's school children. A total of 100 schools, representing a diverse mix of schools in both rural and urban settings, in Indiana, Iowa, Ohio and Michigan and six schools in the Zuni Pueblo in New Mexico will receive funds.

The 2002 Farm Bill provided funding for the pilot programs to study how increased consumption of fruits and vegetables affect other eating behaviors such as snack choices and participation in school meal programs.

Over 800 schools applied to participate in the pilots for the remainder of the school year. Through a variety of methods, such as free standing kiosks, snacks in the classroom, a "grab and go" option for children before or after school and snacks in after school care programs, fresh and dried fruits as well as fresh vegetables will be available throughout the school day. USDA's Economic Research Service is providing the evaluation of the pilot and will submit a report to Congress in May 2003.

Attached are the lists of schools, in Michigan, selected for the Fruit and Vegetable Pilot Program. The lists contain each school's name, the town/city in which it is located, and enrollment. The funding available for the pilot program will be distributed based on enrollment. The exact amount each school will receive has not yet been determined.

### **Congratulations Julie and Marla!**

Julie Stark, MBA has been named the Child and Adult Care Food Program (CACFP) Supervisor. Julie served as the Acting Supervisor for the past year. Prior to assuming these duties, Julie was a School Meals Consultant, focusing on Year End Cost Reports, Food Service Management Companies and training. She originally joined our staff as a CACFP Reviewer. Julie can be reached at 517-373-2313 or [starkj@michigan.gov](mailto:starkj@michigan.gov).

Marla Moss, R.D., has been named the Acting Food Distribution Supervisor. Prior to joining our staff in February 2000 as a Child and Adult Care Food Program and Food Distribution Consultant, Marla worked in food service management, the WIC Program, hospital dietetics, weight management, and the food service industry.

Marla's new duties will include the TEFAP, CSFP, and the School Commodity Program. Marla can be reached at 517-241-4054 or [mossmj@michigan.gov](mailto:mossmj@michigan.gov)

### **School Meals Program Staff Update**

We are pleased to announce the addition of two staff members to the School Meals Program. Cheryl Schubel has joined the School Meals Program as a Consultant and Melanie Shaffer is a Program Analyst with the compliance review team.

Cheryl is a Registered Dietitian with a Masters of Business Administration degree from Michigan State University. She has had frontline experience in food service operations and a strong background in federally funded programs through both USDA and HCFA. Cheryl has been very active since she started in December 2001 with the Year End Report process and the oversight of the Food Service Management Company Contracts. These areas, along with procurement issues, will continue to be covered with Cheryl's expertise. We are fortunate to have Cheryl on board to address these important issues.

Melanie Shaffer is also from MSU, with a Bachelors Degree in Dietetics. Melanie plans to complete the exam to become a Registered Dietitian. Melanie has had supervisory experience in institutional food service as well as school meals experience during her dietetic internship. Melanie will be part of the CRE review team. Her background in food and nutrition will be an asset.

Please give both Cheryl and Melanie a very warm welcome when you talk to them or see them in the field. Your hospitality will affirm our guarantee that School Food Service personnel throughout the State are a wonderful group to work with!

Continuing on a positive note, we are very pleased to announce that Debra Larson will work with the School Meals Program compliance review team again this school year. As many of you know, Deb assisted us last year and completed several CRE reviews and new program visits in the southeastern part of the State. She is an extremely knowledgeable and experienced former School Food Service Director. We appreciate her extensive background in school food service

operations and the excellent assistance that she provides!

Despite the good news and "welcomes" we do have retirements and "good-byes" that have and will continue to occur in School Meals Programs.

Jan Rogers was the first to leave School Meals and retired at the end of August. Jan had many years of experience in the service area and only recently was assigned to the School Meals Program. Despite the short time that she worked with us, she provided critical assistance in the upgrade of the CRE information to the Filemaker database.

Joanne Falke will retire at the end of October. Joanne's primary affiliation in the service area has been with TEFAP and CSFP, yet she also provided valuable assistance to the School Meals Program in processing data and payments associated with the Statewide Training Program. We wish both Joanne and Jan well and recognize the fine work and support that they have provided to the School Meals Program.

### **Plate Waste in the School Lunch Program**

Approximately 12% of school lunches served each year wind up in the trash, resulting in a loss of more than \$600 million, according to a report to Congress from the USDA Economic Research Service (ERS).

Plate waste is generally defined as the quantity of edible portions of food served that is uneaten. While some plate waste is unavoidable, excessive plate waste may be a sign of inefficient operations and being unresponsive to customer needs.

Some ideas that may help decrease plate waste are:

- % Implementing "offer vs serve" in menu planning

- % Scheduling lunch after recess
- % Making sure lunch is not served too close to breakfast or too late in the allotted lunch period
- % Using more produce and locally grown foods
- % Increasing student input, with focus or advisory groups
- % Provide more nutrition education to students
- % Allowing students to serve themselves at self service food bars

How does your school measure up when it comes to plate waste? For further assistance, please contact a School Meals Consultant at 517/373-3347.

**NFSMI Satellite Seminar Information  
October 30:**

The satellite information for Conflict and Challenge in the Workplace is now available on the NFSMI Web site:  
<http://www.nfsmi.org/Education/Satellite/ss30/satinfo.htm>

<p>OCTOBER 2002</p> <p>CALENDAR OF EVENTS</p> <p>CHILD NUTRITION PROGRAM</p>	<p>Michigan State Board of Education <i>Kathleen N. Straus, President</i> <i>Sharon L. Gire, Vice President</i> <i>Michael David Warren Jr., Secretary</i> <i>Eileen L. Weiser, Treasurer</i> <i>Marianne Yared McGuire, NASBE Delegate</i> <i>John C. Austin</i> <i>Herbert S. Moyer</i> <i>Sharon Wise</i> <i>Thomas D. Watkins, Superintendent</i> <i>Governor John Engler, Ex-Officio</i></p>
October 2002	
10	September Monthly Claim Due
14-18	National School Lunch Week Theme -“Stars, Stripes and School Lunch.” <a href="http://www.asfsa.org/meetingsandevents/nslw/">http://www.asfsa.org/meetingsandevents/nslw/</a>
23-25	School Food Service Directors and Supervisors - 38 <sup>th</sup> Annual Fall Conference
30	August Monthly Claim Deadline
November 2002	
10	November Monthly Claim Due
29	September Monthly Claim Deadline

<b>Approved Fruit and Vegetable Pilots in Michigan</b>		
<b>School Name</b>	<b>City</b>	<b>Enrollment</b>
Linden High School	Linden	856
Everett High School	Lansing	1717
West Bloomfield High School	West Bloomfield	1876
Whittier Middle School	Flint	987
Lakeview High School	Battle Creek	1081
Allen Park Middle School	Allen Park	847
O.E. Dunckel Middle School	Farmington Hills	714
Linden Middle School	Linden	700
Brown City High School	Brown City	547
Lakeview Middle School	Battle Creek	557
Redford Union High School	Redford	1249
Marlette Middle School	Marlette	523
Henry H. North Elementary	Lansing	497
Pine Knob Elementary School	Clarkston	465
Lincoln Heights Elementary School	Greenville	463
Alcona Elementary School	Lincoln	445
Washington Middle School	Calumet	410
Yeshiva Beth Yehudah School	Southfield	391
Lincoln Elementary School	South Haven	377
Dolsen Elementary School	New Hudson	365
Jefferson Elementary School	Redford	344
Carman Park School	Flint	342
Cory Elementary School	Romulus	332
Francis Reh Public School Academy	Saginaw	316
Sunset Elementary School	Alpena	207
<b>Subtotal Enrollment for Michigan:</b>		<b>16,036</b>

# STATEWIDE TRAINING PROGRAM CLASS SCHEDULE 2002

NOTE: All registrations must be in the MDE office before the deadline dates --  
registrations received after the deadline dates will be returned!

<b>SCHOOL FOOD SERVICE BASICS - 100</b> Fee: Member \$18.00 and Non-Member \$25.00
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Location	Dates/Times	Instructor
Allendale Middle/High School 10760 - 68 <sup>th</sup> Avenue Allendale, MI 49401 <u>Deadline: October 22, 2002</u>	November 5, 12 and 19, 2002 2:30 p.m. - 6:00 p.m.	Linda Stull
Carrollton Middle School Cafeteria 3211 Carla Drive Saginaw, MI 48604 <u>Deadline: October 30, 2002</u>	November 13, 2002 (9:00 a.m.- 3:30 p.m.) November 14, 2002 (4:00 p.m.- 8:00 p.m.)	Linda Stull

<b>SANITATION AND FOOD SAFETY - 130</b> Fee: Member \$18.00 and Non-Member \$25.00
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Location	Dates/Times	Instructor
Paw Paw High School 30609 Red Arrow Hwy. Paw Paw, MI 49079 <u>Deadline: October 18, 2002</u>	November 1, 2002 (8:00 a.m.- 5:00 p.m.) November 4, 2002 (3:00 p.m.- 5:00 p.m.)	Diane Tosh
Hartford High School Library 115 School Street - Unit A Hartford, MI 49507 <u>Deadline: October 24, 2002</u>	November 7, 2002 (12:00 noon - 5:00 p.m.) November 8, 2002 ( 8:00 a.m. - 1:00 p.m.)	Diane Tosh

<b>SALADS &amp; SALAD DRESSINGS - 202</b> Fee: Member \$15.00 and Non-Member \$18.00 Prerequisite: Sanitation & Safety - 120 <i>or</i> Sanitation & Food Safety - 130 <i>and</i> Principles of Food Preparation - 150 (If you have completed Principles of Food Preparation - 160 or Healthy Cuisine for Kids - 500, you may substitute one of these for the #150 prerequisite.)
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Location	Dates/Times	Instructor
Romeo High School 11091 W. 32 Mile Road Romeo, MI 48065 <u>Deadline: October 16, 2002</u>	October 30, 2002 3:00 p.m. - 6:00 p.m.	Mary Claya

# Statewide Training Program Individual Registration Form

Use one form and one check per class.

CLASS NAME: _____		
CLASS LOCATION: _____		
CLASS DATE(S): _____		
Last Name		
First Name		
Social Security #		
School District Name		District #
Home Address City, Zip		
Telephone Number	Home: (     )                      Work: (     ) <i>NOTE: Please enter home telephone number -- it is virtually impossible to contact individuals of any cancellations through the school district when classes are held, when school is not in session (i.e., summer, inclement weather).</i>	
MSFSA Membership #	Check the type of menu planning method you use: " Food Based - Traditional                      " Nutrient Standard " Food Based - Enhanced                      " Assisted NSMP	\$

<p><i>Make checks payable to <u>MSFSA</u> and mail to:</i>      <i>Michigan Department of Education</i>           <i>Statewide Training Program - School Meals Program</i>           <i>P.O. Box 30008, Lansing, MI 48909</i></p> <p><i>To complete your registration, we must receive a check or purchase order number by the deadline.</i>  <i>You may fax this information to (517) 373-4022.</i></p>
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All registrations are accepted on a first-come, first-served basis. If this class is filled, the registration form and check will be returned to you. Confirmation letters will NOT be mailed. Assume that you are registered unless otherwise notified.

For Michigan Department of Education Use Only	Check #	" School      " Personal	Amount	\$
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[Copy as necessary]

# Statewide Training Program Multi-Registration Form

*Use one form and one check per class.*

<b>Class Name:</b> _____					<b>SCHOOL DISTRICT:</b>  <b>PHONE:</b>		<b>DISTRICT NUMBER:</b>	
<b>Class Location:</b> _____ _____								
<b>Class Date(s):</b> _____								
<b>Last Name</b>	<b>First Name</b>	<b>Social Security #</b>	<b>Home Telephone #</b>	<b>Home Address (Street, City, Zip)</b>	<b>MSFSA #</b>	<b>Fee Per Student</b>		
1								
2								
3								
4								
5								
Check the type of menu planning method you use:								
" Food Based - Traditional							" Nutrient Standard	
" Food Based - Enhanced							" Assisted NSMP	
Total the right-hand column and attach a separate check for this amount only. LLLLLLLLLLLLLL							<b>\$</b>	
MSFSA: _____							Make checks payable to	

Make checks payable to MSFSA and mail to:

Michigan Department of Education  
Statewide Training Program - School Meals Program  
P.O. Box 30008, Lansing, MI 48909

To complete your registration, we must receive a check or purchase order number by the deadline.  
You may fax this information to (517) 373-4022.

All registrations are accepted on a first-come, first-served basis. If this class is filled, the registration form and check will be returned to you. Confirmation letters will NOT be mailed. Assume that you are registered unless otherwise notified.

For Michigan Department of Education Use Only	Check #	“ School “ Personal	Amount	\$
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[Copy as necessary]

# NUTRIENT ANALYSIS - PROCESSED FOODS

School Year 2002/2003

Product Serving per case/ Serving Size	School Meal Contribution	Food Energy	Protein	Carbs.	Fat	Saturated Fat	Cholesterol	Vitamin A	Vitamin C	Iron	Calcium	Sodium	Fiber
		calories	grams	grams	grams	grams	mg	units	mg	mg	mg	mg	grams
<b><i>Albie's</i></b>													
EZ Jammers 72/2.8 oz. each	1 Meat 1.25 Bread	320	12	37	15	2	0	0	0	6%	4%	350	3
<b><i>Bun Basket</i></b>													
Bread Stix 180/1 stick	1 Bread	160	5	32	1	0	0	0	0	2	12	330	1
<b><i>Festida</i></b>													
6" Flour Tortilla 288/1 each	1 Bread	75	2	13	2	.5	0	0	0	4%	1%	190	1
8" Flour Tortilla 288/1 each	1 1/4 Bread	94	3	16	3	1	0	0	0	5%	1%	238	1
Individual Tortilla Pcs. 50/1 bag (2 oz.)	2 Bread	140	2	18	8	1	0	0	0	8%	4%	0	3
Tortilla Pieces 32/12 chips	1 Bread	140	2	18	8	1	0	0	0	8%	4%	0	3
<b><i>Frijole Ole</i></b>													
Beans, Refried 134/3 oz. prepared	No Contribution	36	2	6	0	0	0	0	0	0	0	71	3
<b><i>Goldkist, Inc.</i></b>													
Chicken Nuggets 174/5 nuggets	2 oz. Meat 1 Bread	234	15	12	14	2	32	98	1	1	3	355	0

Product Serving per case/ Serving Size	School Meal Contribution	Food Energy	Protein	Carbs.	Fat	Saturated Fat	Cholesterol	Vitamin A	Vitamin C	Iron	Calcium	Sodium	Fiber
		calories	grams	grams	grams	grams	mg	units	mg	mg	mg	mg	grams
<b>JTM Provisions, Inc.</b>													
Beef Chili w/beans 80/6.12 oz.	2 oz. Meat 1/4 cup Vegetable	141	14	11	4	2	16	443	12	3	60	585	5
Cheddar Cheese Sauce 240/2 oz.	1 oz. Meat	120	8	2	9	6	30	338	6	0	228	540	0
Drained Beef Spaghetti Sauce 80/6 oz.	2 oz. Meat 1/4 cup Vegetable	168	17	10	7	3	28	602	19	3	30	497	2
Drained Beef Taco Filling 136/3.5 oz.	2 oz. Meat 1/8 cup Vegetable	122	15	5	5	2	20	974	6	3	40	681	2
Drained Pork Taco Filling 136/3.51 oz.	2 oz. Meat 1/8 cup Vegetable	120	13	5	5	2	20	890	6	2	44	500	2
Pleva Brkfst Patty, Ckd 225/1.2 oz. Patty	1 oz. Meat	70	6	1	4	1.5	15	19	0	1	14	325	0
Pleva Beef Patty Raw 100/1 patty	2 oz. Meat	174	15	3	12	5	50	25	0	2	8	271	1
Pleva Beef Patty Pre- cooked 140/1 patty	2 oz. Meat	170	14	4	11	4	40	25	0	1	24	260	1
6" Full Baked Sub Bun 96/1 bun	3 ½ Bread	240	9	44	4	1	0	0	0	3	68	410	2
5" Mini Full Baked Sub Bun 96/1 bun	2 Bread	150	5	28	3	0	0	0	0	2	43	260	1

Product Serving per case/ Serving Size	School Meal Contribution	Food Energy	Protein	Carbs.	Fat	Saturated Fat	Cholesterol	Vitamin A	Vitamin C	Iron	Calcium	Sodium	Fiber
		calories	grams	grams	grams	grams	mg	units	mg	mg	mg	mg	grams
<b><i>Land O'Lakes</i></b>													
Macaroni & Cheese 6/5#/ 1 cup	2 oz. Meat 1 1/4 Bread	440	20	25	29	15	70	30%	0	8%	40%	1,260	1
<b><i>Litehouse</i></b>													
BBQ Sauce 4/1 gal / 2T.	No Contribution	40	0	9	0	0	0	2	2	0	0	380	0
Buttermilk Dressing Lo-cal 4/1 gal/ 2 T.	No Contribution	80	0	2	7	1	10	0	0	0	0	170	0
French Dressing Lo-cal 4/1 gal/ 2 T.	No Contribution	35	0	6	2	0	0	4	0	0	0	290	0
Frontier French 4/1 gal/2 T.	No Contribution	130	0	8	11	2	0	2%	2%	0	0	380	0
Golden Italian Dressing 4/1 gal/ 2 T.	No Contribution	80	0	3	7	1	0	2	0	0	0	300	0
Golden Italian Dressing Lo-cal 4/1 gal/ 2 T.	No Contribution	70	0	8	4	1	0	0	0	0	0	330	0
Ranch Dip 2/1 gal/ 2 T.	No Contribution	150	0	3	15	2	10	0	0	0	0	230	0
Ranch Dressing 4/1 gal/ 2 T.	No Contribution	150	0	3	15	2	10	0	0	0	0	230	0
Salad Dressing 4/1 gal/ 1 T.	No Contribution	70	0	3	6	1	10	0	0	0	0	120	0
Salad Dressing Lo-cal 4/1 gal/ 1 T.	No Contribution	35	0	3	2	0	5	0	0	0	0	125	0

Taco Sauce 4/1 gal/2 T.	No Contribution	10	0	2	0	0	0	0	6%	2%	0	240	0
Product Serving per case/ Serving Size	School Meal Contribution	Food Energy	Protein	Carbs.	Fat	Saturated Fat	Cholesterol	Vitamin A	Vitamin C	Iron	Calcium	Sodium	Fiber
		calories	grams	grams	grams	grams	mg	units	mg	mg	mg	mg	grams
<b>Michael Foods</b>													
Cheese Omelet 144/2.1 oz.	2 oz. Meat	130	7	2	10	4	180	6%	0	4%	2%	300	0
Diced Eggs 320/1 oz.	1 oz. Meat	45	3	0	3	1	119	10%	0%	6%	4%	40	0
Egg Patty 300/1.5 oz.	1 oz. Meat	70	3	1	6	1.5	110	4%	0	2%	2%	105	0
Scrambled Eggs 368/1 oz.	1 oz. Meat	45	3	1	3	1	118	15%	0%	8%	6%	85	0
<b>Muffin Town</b>													
Blueberry Muffin 96/1 muffin	1 Bread	130	2	22	5	.5	5	0%	2%	2%	4%	170	<1
Cherry Muffin 96/1 muffin	1 Bread	130	2	22	5	.5	5	0	2%	2	4	160	<1
Raisin Spice Muffin 96/1 muffin	1 Bread	190	3	34	5	1	20	0	0	6	2%	115	1
<b>Nardone</b>													
French Bread Pizza 60/1 piece	2 Bread 2 oz. Meat 1/4 C Veg.	340	23	33	13	6	30	8	20	6	45	670	2
Garlic Cheese Toast 60/1 piece	2 Bread 2 oz. Meat	390	21	32	19	7	30	8	0	8	45	750	2
Pepperoni Pizza 64/1 slice	3 Bread 2 oz. Meat 1/8 C Veg.	400	22	46	15	7	40	6	10	15	40	790	1

Product Serving per case/ Serving Size	School Meal Contribution	Food Energy	Protein	Carbs.	Fat	Saturated Fat	Cholesterol	Vitamin A	Vitamin C	Iron	Calcium	Sodium	Fiber
		calories	grams	grams	grams	grams	mg	units	mg	mg	mg	mg	grams
<i>Nardone (con't.)</i>													
Pizza Bagel 96/1 bagel	2 Bread 2 oz. Meat 1/8 c Vegetable	330	21	32	14	7	35	6	10	15	35	830	1
<i>Pierre</i>													
Beef Patty, Cooked 125/1 patty (2.45 oz.)	2 oz. Meat	154	17	2	9	4	41	0	0	1.5	17	250	.6
Breaded Pork Patty 85/3.85 oz.	2 oz. Meat 1 Bread	337	19.7	18.4	.9	7.5	64	49	0	2.20	27.3	582	.66
Pork Rib-E-Q 160/2.4 oz.	2 oz. Meat	153	15	3	9	3	43	84	1	1	22	400	.7
Pork Rib Nibblers 400/2.4 oz.	2 oz. Meat	136	15	3	7	3	37	104	1	1	29	396	1
Pork Sausage Link Ckd 250/1 link (1.2 oz.)	1 oz. Meat	85	8.3	.4	5.3	2	27	9.7	0	.45	10	232	0
<i>Pilgrim Pride</i>													
Chicken Rings 60/3.4 oz./5 rings	2 Meat 1 Bread	265	13	12	18	4	92	0	0	2	17	594	0
<i>Rich Sea Pak</i>													
Breaded Mozzarella Cheese Sticks 87/5 sticks	2 oz. Meat 2.25 Bread	440	20	34	20	9	30	477	0.3	1.9	448	820	1
Stuffed Pizza Dippers 100/4 sticks	2 Meat 2 Bread	320	19	29	14	7	30	404	0	.8	422	680	<1
<i>Smucker</i>													

Crustless P B & J Sand. 72/4.8 oz. each	2 oz. Meat 2 Bread	560	21	56	34	6	0	0	0	15%	6%	600	5
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Product Serving per case/ Serving Size	School Meal Contribution	Food Energy	Protein	Carbs.	Fat	Saturated Fat	Cholesterol	Vitamin A	Vitamin C	Iron	Calcium	Sodium	Fiber
		calories	grams	grams	grams	grams	mg	units	mg	mg	mg	mg	grams
<b><i>Sunny Fresh</i></b>													
Cinnamon Glazed Toast 150/1 toast	1 oz. Meat 2 Bread	244	8	34	8	2	122	242	0	2	69	339	1
Diced Eggs 320/1 oz.	1 oz. Meat	43	3	1	3	1	122	160	0	0	17	71	0
Grilled Egg Pattie 240/1 pattie	1 1/4 oz. Meat	47	3	1	3	1	113	174	0	0	20	119	0
Scrambled Egg Mix 320/1 oz.	1 oz. Meat	40	4	1	2	1	110	164	0	0	25	39	0
Colby Cheese Omelet 225/1 omelet	2 oz. Meat	111	8	1	8	2	189	378	0	1	96	209	0
<b><i>Tyson</i></b>													
Breaded Chicken Patties 115/1 patty	2 oz. Meat 1 Bread	270	16	11	18	40	50	2%	0	6%	0	430	1
<b><i>United Commodity</i></b>													
Breakfast Sausage Roll 80/2 oz.	1 oz. Meat 1 Bread	180	6	17	10	3	20	0	0	6	4	390	0
Burrito Pork/Cheese 60/1 each	2 oz. Meat 2 Bread	380	19	38	15	5	40	20%	4%	20%	15%	840	3
Cherry Pie Filling 6/#10/1/2 cup	3/8 cup Fruit	180	0	41	0	0	0	2	2	0	0	45	0
Flavored Applesauce 96/1/2 cup	1 Fruit	110	0	31	0	0	0	0	2%	0	2%	20	2

Product Serving per case/ Serving Size	School Meal Contribution	Food Energy	Protein	Carbs.	Fat	Saturated Fat	Cholesterol	Vitamin A	Vitamin C	Iron	Calcium	Sodium	Fiber
		calories	grams	grams	grams	grams	mg	units	mg	mg	mg	mg	grams
<b>United Commodity (Con't)</b>													
Mini Corn Dog Nuggets 40/6 nuggets	2 oz. Meat 2 Bread	500	16	42	30	6	60	0	0	30%	8%	1,320	0
Orange Juice, Carton/Cup 48/4 oz.	1 Fruit	55	0	14	0	0	0	188	63	.2	10	0	0
Quesadilla Pork/Cheese 60/1 each	2 oz. Meat 2 Bread	320	17	30	14	5	40	20%	4%	15%	15%	770	3
Turkey Breast Deli Roll 96/3 oz.	2 oz. Meat	90	17	2	2	0	42	0	0	6%	2%	570	0
<b>Wawona</b>													
Strawberry Cups 96/4 oz.	1 Fruit	119	.58	32	.14	.01	0	26	45	.65	12	8	2
<b>Williamston Foods</b>													
15" Pepperoni Pizza 72/1 slice	2 oz. Meat 3 Bread 1/8 c. Veg.	432	23	51	15	6	33	452	2	2	254	597	n/a
Pizza Boat 72/1 boat	2 oz. Meat 3 Bread 1/4 c. Veg.	382	23	48	11	6	31	263	5	4	451	694	3
Italian Pizza Bagel 60/1 bagel	2 oz. Meat 3 Bread 1/4 c. Veg.	380	23	42	13	5	55	15%	15%	20%	25%	940	2
Cinnamon Texas Toast 72/1 piece	1 oz. Meat 1 ½ Bread	320	20	46	10	3	110	10%	2%	10%	10%	480	3
Texas Cheese Toast 72/1 piece	2 oz. Meat 3 Bread	400	17	36	21	6	55	10%	0	2%	25%	1,000	4

Product Serving per case/ Serving Size	School Meal Contribution	Food Energy	Protein	Carbs.	Fat	Saturated Fat	Cholesterol	Vitamin A	Vitamin C	Iron	Calcium	Sodium	Fiber
		calories	grams	grams	grams	grams	mg	units	mg	mg	mg	mg	grams
<i>Zartic</i>													
Pre-cooked Beef Steaks 116/1 patty	2 1/4 oz. Meat	156	15	0	10	4	44	0	0	2	5	120	0